Hervé ALEXANDRE

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THEMATIQUES DE RECHERCHE

My research focuses on three main fields: understanding microbial interactions between Saccharomyces and wine lactic acid bacteria in order to better control MLF.

Another main research field concerns the study of the spoilage microorganism Brettanomyces. I am studying the physiological state call Viable But Not Cultivable. I am currently developing specific detection methods for Brettanomyces.

RECENT EMPLOYMENT HISTORY

2012 : VALMIS Laboratory Manager, University of Burgundy

2007-2011 : REVV Laboratory Manager, University of Burgundy

2003 : Professor, University of Burgundy

1995-2002 : Assistant Professor, University of Burgundy

HIGHEST ACADEMIC QUALIFICATION(S)

HDR, microbiologie (2002)

PhD, Microbiology (1994)

Teaching

Microbiology, DNO (National Diploma in Enology) and Master level

Enology, DNO (National Diploma in Enology) and Master level

International publications (2010-2011)

R. Pradelles, D. Chassagne , S. Vichi, R. Gougeon , H. Alexandre (2010) (-)Geosmin sorption by enological yeasts in model wine and FTIR spectroscopy characterization of the sorbent.Food Chemistry 120, 531-538.

Virginie Serpaggi, Fabienne Remize, Anabelle Sequeira-Le Grand, Hervé Alexandre (2010) Specific Identification and Quantification of the spoilage microorganism *Brettanomyces* in wine by Flow Cytometry: a useful tool for winemakers. Cytometry A 6: 496-499.

Spano, G., Russo, P., Lonvaud-Funel, A., Lucas, P., Alexandre, H., Grandvalet, C., Coton, E., Coton, M., Barnavon, L., Bach, B., Rattray, F., Bunte, A., Magni, C., Alvarez, M., Fernandez, MP., Ladero, VM., Lopez, P.,

Fernández de Palencia, P., Corbi, A., Trip, H. and Lolkema, J. S. (2010) Risk assessment of biogenic amines in fermented food. European J Clinical Research, 3:S95-100.

Nardi T, Remize F, Alexandre H (2010) Adaptation of wine yeasts *Saccharomyces cerevisiae* and *Brettanomyces bruxellensis* under winemaking conditions: a comparative study of stress genes expression Applied Microbiology and Biotechnology 88:925-937.

Camélia Filofteia Diguta, Sandrine Rousseaux, Stéphanie Weidmann, Nicolas Bretin, Béatrice Vincent[1], Michèle Guilloux-Benatier and Hervé Alexandre (2010) Development of a qPCR assay for specific quantification of *Botrytis cinerea* on grapes. FEMS Microbiology letters 313:81-87.

Serpaggi Maryse Bonnin-Jusserand, Cosette Grandvalet, Vanessa David, Hervé Alexandre (2011) Molecular cloning, heterologous expression, and characterization of ornithine decarboxylase from *Oenococcus oeni*. Journal of Food Protection 74:1309-1314.

Camélia Diguta, Béatrice Vincent, Michèle Guilloux-Benatier, Hervé Alexandre, Sandrine Rousseaux. PCR ITS-RFLP: a useful method for identifying filamentous fungi isolates on grapes (2011). Food Microbiology 28:1145-1154.

Serpaggi V, Remize F, Recorbet G, Gaudot-Dumas E, Sequeira-Le Grand A, Alexandre H (2012) Characterization of the "Viable but non culturable" (VBNC) state in the wine spoilage yeast *Brettanomyces.* Food Microbiology 30, 438-447